STA	ATE O	F WIS	SCONSI	1
s. 97.30, s. 254.61, Subc	hapter	VII, V	Vis. Stat	S
Page	1	of	3	

MENASHA HEALTH DEPARTMENT - RESTAURANT / RETAIL FOOD SERVICE INSPECTION REPORT

Bus	iness Na	ame	Busines	s Addre	ess	County ID #							
Ga	ardenv	iew Family Rest	1680 Ap	pleton	Road	ıd I			Winnebago 02-7105			M	
Legal Licensee Mailing Address (Lic			s (Lic	ens	see)	Te	elephone #		1				
Ge	rardo N	Martinez, LLC	888 E. S	Shady L	.ane #	[#] 30	02	(9	20) -	•			
	of inspe		act Plan	in Plac	e	Type of Establishment Is operator Certified							
4/2/	14	☐ Yes ⊠ No				K			nt □ Retail □ Liq lic	□yes □ no ▷	☑ pending ☐	N/A	
	ection T						ction	Take	n				
		ction $oxtimes$ routine inspection [$t igsqcup Downtime igspace DNon insp$			1	X				ional Permit 30] License revoke		hold Pe	ermit
	on in Cl		70011011 1	ioit			FM#		expiration	<u> Licorico reveita</u>	<u> </u>		
Ger	ardon	Martinez - class com					FM #	21217	expiration	on date			
Circ	le design:	ated compliance status for each			RNE I				FACTORS appropriate h	oox for COS and/o	r R		
com	pliance C	OUT – out of compliance N/O -			I/A –					uring inspection F		on	
not a	applicable	9											
CO		E STATUS		cos	R		COM		NCE STATU			cos	R
4.0		DEMONSTRATION OF KNOW					40			HAZARDOUS FO		TURE	
1A 1B	IN IN	Certified food manager, dution Person in charge, ID	es			╣.	16	IN NO		ooking time and te heating procedur		H	
''	"	knowledgeable, duties and					''	110	holding	ricating procedu	C3 101 1101		
		responsibilities					4.0			P. 41			
2	INI	EMPLOYEE HEALTH				٠.	18 19	NO IN		ooling time and ter		H	
2	IN	Management awareness, po present	ысу				19	IIN	Proper no	ot holding tempera	alures		
3	IN	Proper use of reporting, rest and exclusion	riction				20	IN	Proper co	old holding temper	atures		
		GOOD HYGENIC PRATI					21	IN		ate marking and d			
4	IN	Proper eating, tasting, drinki	ng				22	NA		a public health cor es and record	ntrol;	Ш	
5	IN	No discharge from eyes, nos mouth	se and							ONSUMER ADVI	SORY		
	PREV	ENTING CONTAMINATION	FROM HA	ANDS	l		23	IN	Consume	er advisory supplie	ed	П	
6	IN	Hands cleaned and properly washed				1				SUSEPTABLE P			
7	IN	No bare hand contact or using	ng			┨ ・	24	NA	Pasteuriz	ed foods used; pr	ohibited		
	INI	approved plan	lition			╡.			foods not	offered			
8	IN	Adequate hand washing faci supplied and accessible	iiiles							CHEMICAL			
		APPROVED SOURC	E				25	NA	Food add	litives approved a	nd properly		
9	IN	Food obtained from a source	pproved				26	IN		ubstances prope	rly identified,	\boxtimes	
10	NO	Food received at temperature	proper			1		С		E WITH APPRO	VED PROCEDI	JRES	
11	IN	Food in good condition	, safe,			1	27	NA		nce with variance	e, specialized		
12	NA	unadulterated Records available, shell sto	ck tags,			┨ .	Risk	Fac		HACCP plan ortant practices or	procedures ide	entified a	as the
		parasite destruction				▋.				uting factors of			
		N FROM CONTAMINATION	24						alth interventio injury.	ons are control me	easures to prev	ent food	borne
13 14	OUT	Food separated and protecte Food contact surfaces clear			H	┨ .	1111168	oo UI	irijury.				
	'''	sanitized								ould be corrected			
15	IN	Proper disposition of re				1			ere is some r	eason that corre	ction cannot be	e immed	diately
		previously served, recondit unsafe food	ioned &				mad	せ .					

	GOO	DD RI	ETA	IL PR	ACTIC	ES		
Good retail practices are preventative measure	s to cor	ntrol t	he a	additio	n of pat	hogens, chemicals, and physical objects	into foc	d.
Mark an X in box if item is not in compliance. No R- repeat violation	lark an	X in a	appr	opriate	e box to	or COS/R. COS – corrected on site during	ınsped	tion
SAFE FOOD AND WATER	COS	OS R PROPER USE OF UTENSILS				SE OF LITENSILS	COS	R
28 NA Pasteurized eggs used where				41	IN	In use utensils properly stored		
required						and an another property and the		
29 IN Water and ice from approved source				42	IN	Utensils equipment and linen properly stored and used		
30 NA Variance obtained for				43	IN	Single-use and Single service articles		
specialized processing methods						properly stored and used		<u> </u>
FOOD TEMPERATURE CONTROL				44	IN	Gloves properly used		
31 IN Proper cooling methods used; adequate equip. for temperature control.						UTENSILS AND EQUIPMENT		
32 IN Plant food properly cooked for hot holding				45	OUT	Food and nonfood contact surfaces; cleanable, properly designed, constructed and used		
33 OUT Approved thawing methods used.				46	IN	Warewash facilities; installed, maintained, and used		
34 IN Thermometers provided and accurate				47	IN	Non-food contact surfaces clean		
					PHYSICAL FACILITIES			
35 IN Food properly labeled original container				48	IN	Hot and cold water available, under pressure		
36 OUT Pests and animals not present, no unauthorized persons				49	IN	Plumbing installed; proper backflow devices		
37 IN Contamination prevented during food preparation storage and display				50	IN	Sewage and wastewater properly disposed		
38 IN Personal cleanliness, jewelry				51	IN	Toilet facilities, properly constructed, supplied and clean		
39 IN Wiping cloths; properly used and stored				52	IN	Garbage and refuse, properly disposed facilities and maintained		
40 NO Plant food cooking for hot hold Washing all fruits and vegetables				53	IN	Physical facilities installed maintained and clean		
				54	IN	Adequate ventilation and lighting, designed and used.		
Menu Review: Review Conducted ⊠ yes ☐ no - New menu items ☐ Yes ☒ No New items New processes: Does new process require variance ☐ yes ☐ no What interim step was taken pending variance Addition to Consumer Advisory ☐ yes ☐ no New menu item which requires consumer advisory								

Concerns / Corrections Suggested:

	TEN	IPERATURES - Ref	rigeration/ho	ot hold	d/cook			
Item / Location	Tem	p Item / Loc	ation	Ten	np	Item / Loca	ation	Temp
walk in cooler gravy	36F°	F prep cooler cut f	ruit	36°F	- hc	t hold gravy		148°F
hot hold soup	171°	F Freezer		<10°	°F	-		F
Cook °F		Cook	Cook		° Co	Cook		F
		WAREWASHING	S INFORMAT	ION				
Machine Name Sanitization Method		Thermo Label confirmed	PPM/ temp			tizer Name / proved Y/N	Sanitiz	er Type
	sanitizing mad	hin yes No	50ppm / °F rinse		chlorine Yes	No	chlorine	

CDC Risk Code Factor Abbreviations and Violation by Category Numbers Table

(Use this table to group CDC risk factor listed below with violation from page 1)

Unsafe Sources (US)	Inadequate Cooking (IC)	Improper Hold (IH)	Cross Contamination (CC)	Personal Hygiene (PH)	Other CDC Factors (O)
` 9´	16	`18 [′]	`13´	`3 ´	ÌÁ
10	17	19	14	4	1B
11		20	15	5	2
12		21		6	23
		22		7	24
				8	25
					26

For each violation sited, use above table and record CDC Risk Code Factor abbreviation (such as "US" or "IH"), violation number, list from the Wisconsin Food Code (WFC) the reference number that refers to the area in violation.

Record CDC risk code abbreviation, violation # from 1st page, violation description, Food Code reference, corrective action, and score.

CDC Violatio Code number P- Priority Pf- Priority Foundatio	/ Corrective Action Required – Note date(s) of repeat violations on previous inspections.	Compliance Date/ Corrected on site (COS)
CC 13 P Pf C	Raw ground beef was noted stored directly above whole muscle beef on a rolling rack in the walk in cooler. WISCONSIN FOOD CODE REFERENCE 3-302.11 Packaged and Unpackaged Food — Separation, Packaging, and Segregation. (A) Food shall be protected from cross contamination by: (1) Except as specified in (1) (c) below, separating raw animal Foods during storage, preparation, holding, and display from: (a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as vegetables, P and (b) Cooked READY-TO-EAT FOOD; P (c) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and PACKAGED, READY-TO-EAT FOOD. (2) Except when combined as ingredients, separating types of raw animal FOODs from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: (a) Using separate EQUIPMENT for each type, P or (b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, P and (c) Preparing each type of FOOD at different times or in separate areas; P	cos

		CORRECTIVE ACTION Raw animal products stored on vertical racks must be stored with the lowest cook temp products above highest cook temp products. Ready to eat foods must always be stored above all raw animal products including shell eggs. Rack was immediately reorganized during inspection. Please refer to attached food safety fact sheet on orginizing	
CC	13 ☐ P ⊠Pf ☐ C	Numerous food items throughout the kitchen were noted without covers to protect foods from contamination. Foods noted included items in prep cooler top, items in steam table, soup hot holding unit and items in the walk in cooler. WISCONSIN FOOD CODE REFERENCE 3-302.11 Packaged and Unpackaged Food — Separation, Packaging, and Segregation. (A) FOOD shall be protected from cross contamination by: (4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings; CORRECTIVE ACTION All foods which are not being immediately handled or processed must be maintained covered with rigid cover or at a minimum food film to protect from sources of contamination.	COS

Use this section for Good Retail Practice (GRP) Violations

Violation #	Description of violation, WFC Reference Number / Corrective Action Required	Compliance Date/ Corrected during inspection
33 □ P □ Pf □ C	Whole turkeys and chicken were noted out at room temperature thawing. Product was partially thawed external temperature was <41F WISCONSIN FOOD CODE REFERENCE 3–501.13 Thawing. Except as specified in ¶ (D) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed: (A) Under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less; or (B) Completely submerged under running water: (1) At a water temperature of 21°C (70°F) or below, (2) With sufficient water velocity to agitate and float off loose particles in an overflow, and (3) For a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F), or (4) For a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking as specified under ¶ 3–401.11 (A) or (B) to be above 5°C (41°F), for more than 4 hours including: (a) The time the FOOD is exposed to the running water and the time needed for preparation for cooking, or (b) The time it takes under refrigeration to lower the FOOD temperature to 5°C (41°F); (C) As part of a cooking process if the FOOD that is frozen is: (1) Cooked as specified under ¶ 3–401.11 (A) or (B) or § 3–401.12, or (2) Thawed in a microwave oven and immediately transferred to conventional cooking EQUIPMENT, with no interruption in the process; or (D) Using any procedure if a portion of frozen READY-TO-EAT FOOD is thawed and prepared for immediate service in response to an individual consumers order.	COS

	CORRECTIVE ACTION	
	Product must be thawed using one of the above cited methods. Thawing in	
	refrigeration at or below 41F is recommended especially for large items such	
	as whole turkeys. Product was immediately ordered into the walk in cooler to	
	complete thawing process.	
36	Large gaps and daylight could be clearly seen under the back entry door - large	14 days
Π̈́P	enough to allow for the access of rodents. Back entry door is in close proximity to the	, .
□Pf	dumpster enclosure (within 25 feet).	
⊠c	WISCONSIN FOOD CODE REFERENCE	
	6-202.15 Outer Openings, Protected.	
	(A) Except as specified in ¶¶ (B), (C), (D), and (E) of this section, outer openings of a FOOD	
	ESTABLISHMENT shall be protected against the entry of insects and rodents by:	
	(1) Filling or closing holes and other gaps along floors, walls, and ceilings;	
	(2) Closed, tight-fitting windows; and	
	(3) Solid, self-closing, tight-fitting doors.	
	(B) Paragraph (A) of this section, does not apply if a FOOD ESTABLISHMENT opens into a	
	larger structure, such as a mall, airport, or office building, or into an attached structure,	
	such as a porch, and the outer openings from the larger or attached structure are protected	
	against the entry of insects and rodents.	
	(C) Exterior doors used as exits need not be self-closing if they are:	
	(1) Solid and tight-fitting; (2) Designated for use only when an emergency exists, by the fire protection	
	authority that has jurisdiction over the FOOD ESTABLISHMENT; and	
	(3) Restricted so they are not used for entrance or exit from the building for purposes	
	other than the designated emergency exit use.	
	CORRECTIVE ACTION	
	The weather strip (door sweep) should be replaced to restrict access to rodents	
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45	and insects.	Immediate
45 □ P	and insects.Auto dish machine requires that the sanitizer pump be primed prior to every load to	Immediate Re-
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Critical Violations which require greater than one re-inspection and/or repeated CDC Risk Factors violation(s) which are cited on 3 consecutive inspections shall result in the issuance of a re-inspection fee. Re-inpsection fees are set based on the complexity of the establishment as follows:

Complex restaurants \$250.00
 Moderate restaurants \$200.00
 Simple restaurants \$150.00
 Retail >1 M \$300.00
 Retail 25K-1M \$250.00
 Retail remaining \$200.00

Violations must be corrected by the compliance date, unless some arrangement has been made with Menasha Health Department. Re-inspection fees will be assessed to all CDC Risk Factor violations requiring more than (1) re-inspection or if the same CDC Risk Factor violation is cited on 3 consecutive inspections. Re-inspection fees will be billed to the owner of the establishment. Failure to pay re-inspection fee shall result in the following potential legal actions:

- Temporary revocation of license
- License will not be renewed pending payment
- Enforcement conference with licensee or licensee representative which would require signed compliance agreement.

Operators who wish to challenge the assessment of a re-inspection fee shall submit in writing circumstances and reason that they feel the re-inspection fee should not have been assessed. This statement must be submitted to the Public Health Director. The issue will then be addressed by the City of Menasha Board of Health. Any violations and /or enforcement shall be complied with pending appeal.

I understand and agree to comply with the corrections ordered in this report. I understand the failure to comply

The City of Menasha posts all Health Department Inspection reports on the City of Menasha Web-Site.

Inspection Narrative and information on non-violation observations and/or suggestions:

could result in legal action in	ncluding loss of	license.					
PIC signature or authorized	employee	Date	Sanitarian Signature Todd	Drew, R.S.	Date		
Food Safety Fact Sheets Attached:							
☐ Employee Health	☐ Employee Rep Agreement	porting	Personal Hygiene	☐ Bare hand	contact		
Responsibilities of the PIC	☐ Disposable glo	ove use	☐ Cross – Contamination	☐ Demonstration of Knowledge			
☐ Cooling Procedures		edures	☐ Active Managerial Control	☐ Certified F	ood Manager		
☐ Consumer Advisory	HACCP		☐ HACCP Hazard Analysis	☐ Serving Sa	afe Food		
☐ Pre-Inspection	☐ Time as a Hea	alth Control	Allergens	☐ Thermome	eter Calibration		
☐ Catering	Cooking Temp	peratures	☐ Microwave Cooking	☐ Interpreting Report	g the Inspection		
☐ Variance / HACCP	☐ Frozen Food	ds	Receiving	Contaminati	I / Physical on		
☐ Common Foodborne Illnesses	Outdoor Eve	ents	Serving Safe Food	☐ Effective	Sanitizing		
Organizing Coolers	Date Markin	g					